



**ACCOMPANY YOUR BRUNCH
WITH A LITTLE TIPPLE...**

Mimosa \$14

Prosecco & orange juice spiked with Cointreau

Bloody Mary \$14

Classic blend with a pinot twist

COFFEE

Switch Espresso, Fairtrade Organic, NZ

Decaf, soy or coconut – 50c extra

Flavours: hazelnut, caramel, vanilla – 50c extra

Large – 50c extra | Takeaway 30c extra

Short or Long Black | Americano \$4.2

Short or Long Macchiato \$4.5

Flat White | Latte | Piccolo Latte \$4.5

Cappuccino | Vienna \$4.5

Coffee On The Rocks \$4.5

Chai Latte \$5.0

Mocha \$5.0

Hot Chocolate \$5.0

Add your favourite liqueur \$13

Iced Coffee | Mocha | Chocolate \$7.0

Vegan options - \$10

Banana Bread (GF) (VEGAN) \$9.5

Toasted housemade banana bread
served with vegan butter

Cacao & Hazelnut Granola (VEGAN) \$14

Toasted whole grain oats, seeds, raspberry
& chia compote with coconut yoghurt

Buckwheat Waffles (GF) (DF) (V) \$18

Crunchy waffles topped with maple syrup,
blueberries & grilled banana
Add ice cream (DFO) \$4

Farm Fresh Fry-Up (GF) (DFO) \$23.5

Bacon, sausage & eggs any way served on potato & herb rosti
with baby spinach & roast tomato

Creamy Mushrooms (GF) (VEGAN) \$18

Creamy mushrooms served on a toasted kumara bun
with rocket & pesto

Vege Fry-Up (GF) (DFO) \$22

Eggs any way served on potato & herb rosti with mushrooms,
avocado, baby spinach & roast tomato

Mince on Toast (GFO) \$15

Rich beef bolognese on crunchy sourdough
sprinkled with parmesan

Smashed Avo Bagel (GF) (VEGAN-O) \$16.5

Garlic toasted bagel topped with lemon & mint smashed
avocado, fresh tomato, feta & basil oil

SIDES

Bacon | Sausage | 2 x Eggs | Mushrooms \$5.5

Roast tomato | Avocado | GF vegan kumara bun

1 x Egg | Rosti | Toast \$3

SMOOTHIES & JUICES

Vegan Smoothie – berry, banana & coconut \$10

Immune Booster – green & good for you \$12

Honestly Squeezed Orange Juice \$6

Benger Juices – apple, boysenberry,
feijoa, nectarine \$6

SOFT DRINKS

Postmasters Mule \$6

Lemon Lime Bitters \$6

Bundaberg Ginger Beer \$6

Lemmy Lemonade \$6

Organic Sparkling Blood Orange \$6

Organic Sparkling Blackcurrant \$6

Coke | Diet Coke \$5

Lemonade | Ginger Ale \$5

WATER

Antipodes Sparkling 500ml \$7/ 1ltr \$12

Tonic | Soda \$5

FANCY SOMETHING SWEET?

Check out our cabinet for fresh daily baking

(GF) Gluten Free / (GFO) Gluten Free Option / (DF) Dairy Free /
(DFO) Dairy Free Option / (V) Vegetarian / (VEGAN) /
(VEGAN-O) Vegan Option

TEA

1 or 2 person pot T-Leaf tea \$4.5/8.0

English Breakfast, Earl Grey, Peppermint,
Sencha Green, Chamomile, Jasmine,
Lemongrass & Ginger

Hot Lemon, Honey & Ginger \$6.0

BEERS ON TAP

- Brewski Cardrona Lager, Wanaka 5%
330ml \$6 / 425ml \$9
- Arrowtown Brewing Lake Haze IPA, 5%
330ml \$7 / 425ml \$10

BOTTLES

- Steinlager Pure Light, NZ 2.5% \$6
- Steinlager Pure, NZ 5% \$8
- Speights, Dunedin 4% \$6
- Brewski Pilsner, Wanaka 5% \$9
- Tuatara Weiz Guy Wheat Beer, Kapiti 5% \$10
- Killarabbit Double IPA, Central 7.2% \$13
- Emersons Porter, Dunedin (500ml) 5% \$16
- Gluten Free Scotts Pale Ale, Oamaru 4.5% \$11
- Moa Cider, NZ 4% \$9
- HBIB Ginger Fusion Beer, NZ 4% \$9

WHITES

- LaMarca Prosecco, Italy \$12/52
- Starborough Sauv. Blanc '20, Marl. \$10/44
- Drumsara Pinot Gris '17, Central \$12/52
- GV Chardonnay '19, Central \$13/55
- Mt Edward Riesling '18, Central \$11/48
- GV Rose '19, Central \$11/48

CENTRAL TASTING TRIO

- Pinot Gris | Rose | Pinot Noir (3x 50ml) \$12

REDS

- Three Miners Pinot Noir '18, Central \$14/58
- Mt. Edward Pinot Noir '18, Central \$17/80
- Mills Reef Reserve Syrah '18, H. Bay \$13/55
- Askerne Blend '18, H. Bay \$12/52

Postie's Platter (GFO) \$49

Prosciutto, salami, brie, smoked cheddar, grapes,
marinated olives, semi-sundried tomatoes, paprika almonds,
piccalilli & fig chutney with breads & crackers

Soup Of The Day (GF) (V) \$12

Housemade, served with cheese puffs

Buckingham Beef Burger (GFO) (DFO) \$18

Slow cooked juicy pulled beef with caramelised onions,
cheese, lettuce & gherkins

Vegan Burger (GF) \$16.5

Kumara & black bean patty with lettuce, tofu,
beetroot hummus & pesto

Seafood Chowder (GFO) \$18

Rich, creamy & full of prawns, calamari & mussels,
served with crusty bread loaf

Mediterranean Falafels (GF) (VEGAN) \$14.5

Chickpea & coriander falafels with homemade
chilli jam & cucumber mint raita

Mexican Monkfish Tacos (GF) (DF) \$19

Warm tortillas filled with baked spiced fillets,
lettuce, slaw & avocado

Vietnamese Chicken Salad (GF) (DF) \$18

Shredded chicken tossed with crunchy fresh slaw,
vermicelli noodles, mint, coriander & our secret dressing!
Topped with toasted peanuts

Salt & Szechuan Squid (GF) (DF) \$14.5

Crispy fried squid with a spicy mayo

SIDES

- Kumara fries \$10
- Garden salad | Chips | Cheese puffs \$8
- GF Vegan seeded bun | Crusty bread loaf \$3

COCKTAILS

- Pimm's No.1 \$14
Summer in a glass!
- Postmasters Kicking Mule \$16
Dark rum, fresh ginger, lemon, dry ginger ale
- Espresso Martini \$16
Espresso coffee, vodka, Kahlua
- Elderflower Mojito \$16
White rum, mint, lime, elderflower
- Raspberry & Basil Daquiri \$16
Dark rum, sorbet, Chambord
- Virgin Julep \$12
Boysenberry, lime, apple, mint, soda

SPIRITS

Full bar selection available

SOMETHING SWEET?

- G.V Late Harvest P.G '17 (90ml) \$14
- Guilt Free Pleasure (GF) (VEGAN) \$12
"Raw" chocolate caramel tart served with
raspberry coulis & coconut ice cream
- Fruit Crumble (GF) (VEGAN-O) \$12
Seasonal stewed fruit topped with spiced
crumble & crème fraîche ice cream
- Chocolate Hazelnut Brownie (GF) (DFO) \$12
Warm chocolate hazelnut brownie served with
homemade salted caramel ice cream
- Brandy Snaps \$12
Crunchy brandy snaps filled with Baileys cream
- Scoop of Homemade Ice-Cream \$4
- Affogato \$9
add your choice of liqueur \$17
Salted caramel ice-cream, shot of espresso

Please note wine vintages can be subject to change